

# Classic Hot Wings

2 Tbsp     All-Purpose Flour  
1 Tsp       Salt  
2 Lbs       Chicken Wingettes and Drumettes  
2 ½ Tbsp   Red Hot Sauce (Franks Red Hot)  
2 Tbsp       Unsalted Butter

Preheat oven to 500 degrees F. Line a large baking sheet with foil and spray with vegetable oil. In a bowl, mix the flour and salt. Add the chicken and toss to coat. Spread the chicken on the baking sheet in a single layer and spray with vegetable oil. Roast the chicken for 45 minutes, turning once or twice, until browned and crispy. In a bowl, toss the chicken with the hot sauce and butter: serve.